

Resource Summary Report

Generated by [ASWG](#) on Aug 4, 2026

[AACC](#)

RRID:SCR_011999

Type: Tool

Proper Citation

AACC (RRID:SCR_011999)

Resource Information

URL: <http://www.aacc.org/Pages/default.aspx>

Proper Citation: AACC (RRID:SCR_011999)

Description: An international society comprised of medical professionals with an interest in clinical chemistry, clinical laboratory science, and laboratory medicine.

Abbreviations: AACC

Synonyms: American Association for Clinical Chemistry

Resource Type: community building portal, data or information resource, portal

Resource Name: AACC

Resource ID: SCR_011999

Alternate IDs: OMICS_01788

Record Creation Time: 20220129T080307+0000

Record Last Update: 20260804T043446+0000

Ratings and Alerts

No rating or validation information has been found for AACC.

No alerts have been found for AACC.

Data and Source Information

Source: [SciCrunch Registry](#)

Usage and Citation Metrics

We found 252 mentions in open access literature.

Listed below are recent publications. The full list is available at [ASWG](#) .

Abbas R, et al. (2025) Development and nutritional evaluation of pomegranate peel enriched bars. PloS one, 20(1), e0315830.

Sanfilippo R, et al. (2025) The Potential of Ancient Sicilian Tetraploid Wheat in High-Quality Pasta Production: Rheological, Technological, Biochemical, and Sensory Insights. Foods (Basel, Switzerland), 14(12).

Lewko P, et al. (2025) Effect of Processing Conditions of Enzymatic, Extrusion, and Hybrid Treatment Methods on Composition and Selected Technofunctional Properties of Developed Wheat Flour. International journal of food science, 2025, 3317924.

Gill HS, et al. (2025) Association mapping and genomic prediction for processing and end-use quality traits in wheat (*Triticum aestivum* L.). The plant genome, 18(1), e20529.

Boudrag S, et al. (2025) Optimising White Wheat Bread Fortification with Vitamin D3 and Dietary Fibre: Balancing Nutritional Enhancement and Technological Quality. Foods (Basel, Switzerland), 14(12).

Ciftci B, et al. (2025) Morphological and nutritional responses of sorghum to variable irrigation levels and nitrogen doses. PloS one, 20(5), e0323901.

Vurro F, et al. (2025) Data on the nutritional and fatty acid composition, bioactive compounds, in vitro antioxidant activity and techno-functional properties of a collection of pea (*Pisum sativum* L.). Data in brief, 61, 111709.

Dadal?? C, et al. (2025) Multifactorial Optimization of Gluten-Free Cookie With Artichoke Bracts as Rice Flour Substitute and Transglutaminase. Food science & nutrition, 13(6), e70420.

Zhuang K, et al. (2025) Comparing parboiling and milling for selenium-enriched rice (*Oryza sativa* L.): Differences in selenium speciation, texture, microstructure, and sensory. Food chemistry: X, 25, 102165.

Alexander V, et al. (2025) Effects of genotype and environment on the physiochemical properties of Canadian oat varieties. Journal of the science of food and agriculture, 105(5), 3111.

Wunjuntuk K, et al. (2025) Antioxidative Effects of Defatted Rice Bran in Rats on AOM/DSS-Induced Colon Oxidative Stress and Correlations Between Gut Microbiota and Antioxidant Biomarkers. Food science & nutrition, 13(8), e70554.

Kalkan E, et al. (2025) Optimizing production of gluten-free, sugar-reduced cupcakes: Utilizing stevia as natural sweetener and psyllium as gluten substitute. Journal of food science, 90(3), e70148.

Chen S, et al. (2025) Impact of Alkali-Activated Tannery Sludge-Derived Geopolymer Gel on Cement Properties: Workability, Hydration Process, and Compressive Strength. *Gels* (Basel, Switzerland), 11(5).

Mkoko T, et al. (2025) Dough Rheology, Physicochemical and Sensory Qualities of Muffins Made From Wheat-Partially Defatted Peanut Composite Flour. *International journal of food science*, 2025, 6635106.

Hoefer K, et al. (2025) Optimization and Validation of Arabinoxylan Quantification in Gluten-Free Cereals via HPAEC-PAD Based on Design of Experiments. *Journal of agricultural and food chemistry*, 73(15), 9309.

Adnan M, et al. (2025) Development of cookies from wheat-yellow/white maize composite blends and their physical and sensory evaluation. *PloS one*, 20(6), e0326532.

Solmaz B, et al. (2025) The Influence of Various Cereal Brans, Stabilized Through Hot Air, Microwave, and Autoclave Methods, on the Physicochemical Properties of Cookies. *Food science & nutrition*, 13(6), e70328.

Isopencu GO, et al. (2025) Integrating bacterial cellulose in artisanal ice cream: a farm-to-fork sustainable approach. *NPJ science of food*, 9(1), 191.

Zhao D, et al. (2025) Influence of Rice Physicochemical Properties on High-Quality Fresh Wet Rice Noodles: Amylose and Gel Consistency as Key Factors. *Gels* (Basel, Switzerland), 11(9).

Akder RN, et al. (2025) Do sugar substitutes affect quality characteristics and HMF levels of cakes? *Journal of the science of food and agriculture*, 105(9), 5020.